



BIRD OF SMITHFIELD

Head Chef Tommy Boland

2 courses £19.50 / 3 courses £23.00

Pressed Shoulder of Lamb, toasted barley, glazed onion, celeriac velouté

Green Asparagus Mousse, spring vegetables, goat's milk, watercress

Mirin Glazed Mackerel, apple, cucumber, ink tarama, crispy squid

Pan Fried Fillet of Wild Bass, puy lentils, savoy cabbage, braised trotter, roasting juices

Grilled Pork Chop, quince, turnip, black radish, cime di rapa, turnip oil, apple

Ricotta Gnudi, wild garlic, asparagus, calcot onion, jersey royals, shoots

Purple Sprouting Broccoli / Creamed Potato £3.50

Vanilla Baked Pear, almond financier, milk ice cream, white chocolate

Blood Orange Set Custard, doughnuts, yogurt ice cream, orange jelly

Sticky Toffee Pudding, butterscotch, vanilla ice cream, honeycomb, almond

Selection of Cheese, (£5 supplement) fruit & nut bread, chutney, grapes

Max 8 people

Our menu changes regularly, as produce goes in and out of season.

We do our best to update our menus online as regularly as possible but cannot guarantee the menu will be the same when you visit.

Please speak to your waiter before ordering if you have any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill